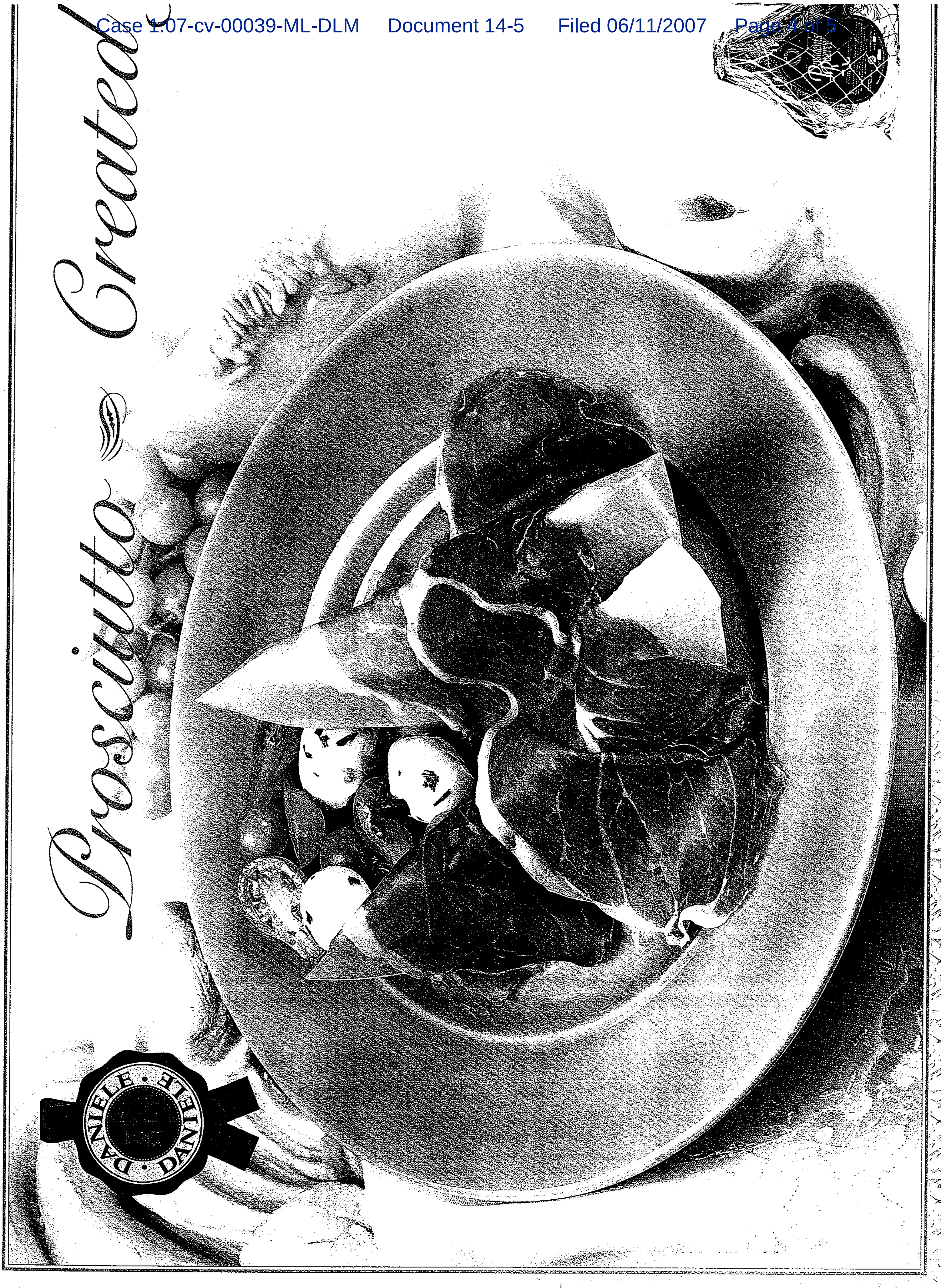
EXHIBIT 4

1998 Brochure

EXCERPT

Authentic Italian Delicacies
DANIELE • DANIELE

The Daniele Prosciutto company was founded in 1911 in Trieste, Italy and now has two facilities in Italy and three in the United States. Based on processes and techniques developed and refined over many centuries, the company has earned a reputation for excellence throughout Europe and North America. As the business has passed along from one generation to the next, the Daniele brand — always synonymous with quality — remains the pride of its founders, the Dukcevich family.

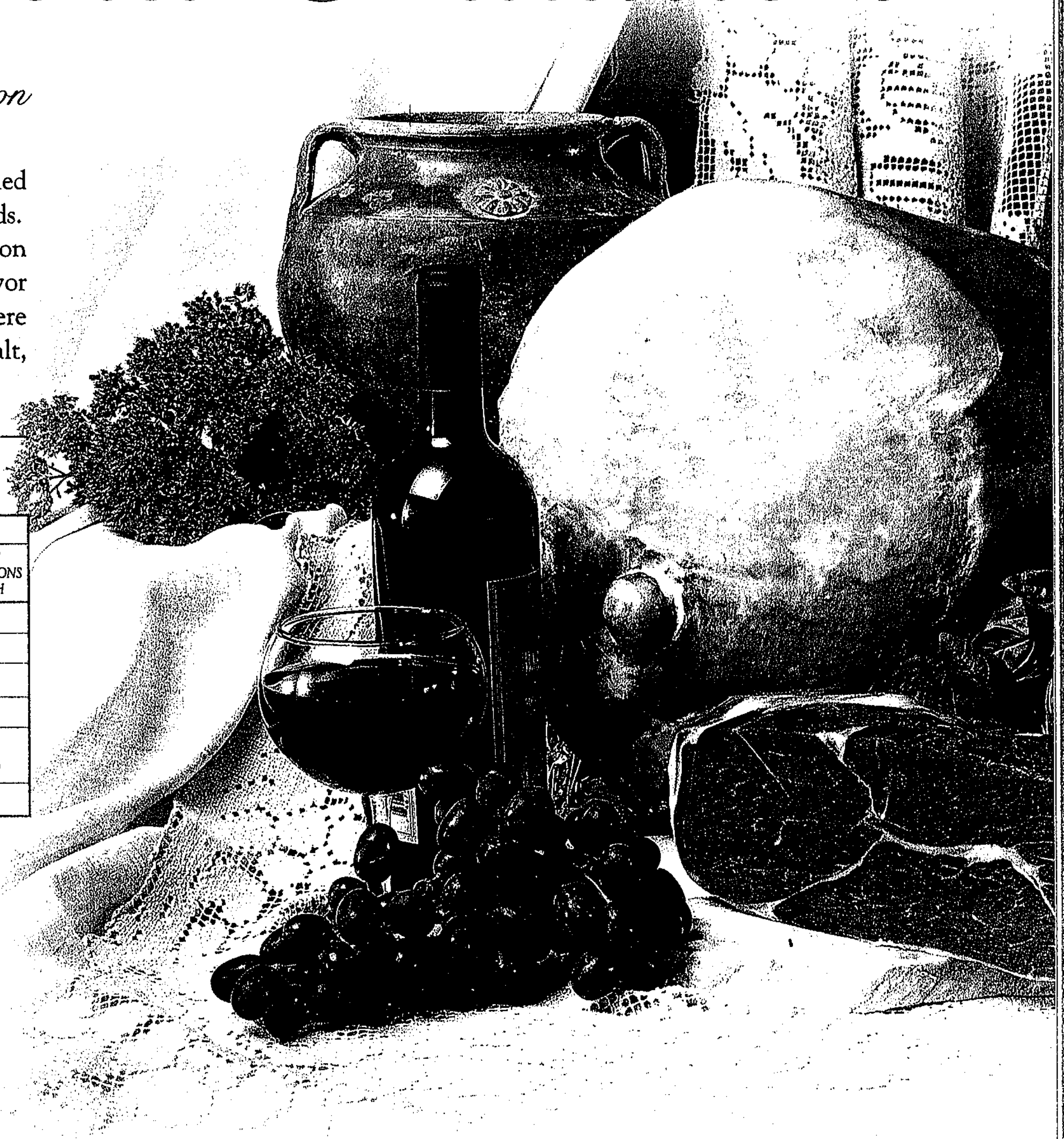

Prosciutto Created
DANIELE · DANIELE

from an Age-old Tradition

In Italy, Prosciutto is the product of a 900-year-old tradition protected by a Consorzio in the village of San Daniele.

The Consorzio sets the standards each ham must meet before it can be called Prosciutto. In America, only Daniele Prosciutto meets these demanding standards. Each Daniele Prosciutto is aged for nine to fifteen months. The perfect combination of temperature and humidity ensure that its texture is soft and tender, that its flavor is sweet, and that its color remains a delicate pale pink. At Daniele, we still adhere precisely to the original specifications developed more than 900 years ago . . . salt, pepper, and time are the only ingredients we add.

When an occasion calls for the best, only authentic Prosciutto will do — Daniele Prosciutto.



		Carton Size (*Inches*)				Pallet Size (*Inches*)				Pallet Stack		
Pack	APPROX. NET WT. (LBS.)	L	W	H	CUBIC FT.	L	W	H	CUBIC FT.	APPROX. GROSS WT. (LBS.)	# OF CASES / BLOCK	# OF = CARTONS HIGH
Boneless x 1	10	15	10½	4½	.41	48	40	57	63.3	1,250	100 / 10	10
Boneless x 2	22	18¾	14¾	4½	.72	48	40	51	56.7	1,450	60 / 6	10
Boneless x 4	44	18¾	14¾	7½	1.2	48	40	47	52.2	1,450	30 / 6	5
Bone-in x 4	60	21	18	8½	1.86	48	40	60	66.7	1,550	24 / 4	6
Skinless / Shankless x 2	16	18¾	14¾	4½	.72	48	40	51	56.7	1,100	60 / 6	10
Deli-Cut-O-½ x 2	10	12	10½	4	.29	48	40	47	52.2	1,000	108 / 12	9

Daniele Prosciutto
Cento Per Cento
Principe
SAN DANIELE
DANIELE